

Stoller

FAMILY ESTATE

2014 DUNDEE HILLS PINOT NOIR ROSÉ

SRP: \$25

WINE OVERVIEW

Our 2014 Dundee Hills Pinot Noir Rosé, sourced entirely of estate fruit, exhibits aromatic, delicate and balanced fruit. It has aromas of guava, watermelon and rose petals. The palate is focused as it unfolds into ripe red fruit flavors with a refreshing, seamless finish. This Pinot Noir Rosé was whole cluster pressed and fermented in stainless steel.

HARVEST OVERVIEW

A temperate spring and perfect weather around fruit set coupled with a terrific summer of warm temperatures and dry days led to a beautiful vintage of perfectly sized, lusciously ripe fruit. We had our earliest harvest on record, starting with our younger Pinot Noir sections on September 8th. The wines from this vintage are concentrated and fruit driven, illustrating both restraint in winemaking--letting our vineyard display its nature as well as power of a robust growing season.

PAIRING IDEAS

This versatile wine pairs beautifully with wood oven soppressata and coppa pizza, roasted beet salad with goat cheese, arugula and orange with a honey vinaigrette, warm heirloom tomato tart and vodka cured salmon with capers and vanilla.



Bottled	March 2015
Cases Produced	1,995
T.A.	7.3 g/L
pH	3.17
Alcohol	12.9%

